

DINNER & RECEPTION MENU





We take great
pride in our
culinary
expertise.
A mélange of
the best
ingredients,
enticing
selections and
imaginative
pairings for any
and every
occasion.

Introduction

Our culinary and service teams at the Vancouver Convention Centre have been refining their skills over the past three decades – hosting some of the most complex and discerning gatherings with guests from all around the globe.

Through hands-on experience with these diverse groups, we have learned the best approach to a wide range of scenarios and packaged some great ideas to help professional event planners create the very best delegate experience possible.

The average attendee may not get a chance to explore our great city, but we endeavour to express the culinary stylings of Vancouver in every aspect of our offerings.

- Fabulous, creative, customized receptions and extremely high quality gala dinners
- Tasty gluten-free, vegan and vegetarian options for every meal or break
- Special discounts for larger-scale orders for coffee, juices and soft drinks
- A great alternative to bottled water by providing our attractive “hydration stations”

Buffet menu prices are based on one hundred (100) guests to one (1) buffet line ratio. Additional buffet lines requested are subject to a minimum 20% surcharge.

All prices are subject to a 20% administrative fee and applicable taxes.

 dairy-free (df)  gluten-free (gf)  vegetarian (v)  vegan (ve)  contains nuts (n)





Only the finest
ingredients, from
start to finish.

Receptions



LIGHT COCKTAIL


\$59.00 per person (Minimum of 100 guests)

This menu provides nine (9) hors d'oeuvre portions.
Up to 20% hors d'oeuvres can be tray passed complimentary, otherwise labour charges apply.


Selection of hors d'oeuvres:

Chili seared prawn crostini, fennel marmalade 

Caprese skewers - bocconcini, basil pesto,
kalamata olives, baby tomato  

Cauliflower and spinach pakoras, house-made
mint chutney 

Porcini and chive quiche 

Shanghai pork dumpling (2pcs) 

Chicken dumplings (2pcs) 

Served with soy ginger dumpling sauce

Malay chicken skewers, lemongrass, cilantro 

Vegetable spring rolls, plum sauce 

Braised Alberta beef meatballs, roasted tomato
sauce, parmesan, basil

Farmer's market vegetable crudité,
beet hummus  

Artisanal Canadian cheese board  

Dried fruits, maple praline nuts, house-made
mostarda, artisan bread, crackers

Fresh fruit salad, seasonal berries  

ADD EXTRA DUMPLINGS TO YOUR BUFFET

Steamed prawn dumplings 

\$4.00 for 2pcs (minimum of 2 dozen)

Shanghai pork dumplings 

\$4.00 for 2pcs (minimum of 2 dozen)

Served with soy ginger dumpling sauce

TASTE OF VANCOUVER

\$87.00 per person (Minimum of 100 guests)

This menu provides for twelve (12) hors d'oeuvre portions. Up to 20% hors d'oeuvres can be tray passed complimentary, otherwise labour charges apply.

Selection of hors d'oeuvres:

Smoked BC wild salmon, dark rye

Wild prawn, saffron tomato emulsion  

Spinach, artichoke, ricotta cheese tarts 

Tokyo salmon, daikon salad, yuzu ponzu 

Yakitori chicken skewers, green onions, black and
white sesame seeds  

Pintxos Matrimonio (Spanish tapas) - anchovies,
spinach, pepper, pesto, puff pastry

Wild mushrooms, salted cod quiche


Vegetable samosas, house-made tamarind sauce 

Green chickpea falafel, Donair sauce 

Mojo Cuban pulled pork enchiladas, spring onions,
pepper, pickled jalapeño


Served with guajillo chili salsa, sour cream,
smashed avocado

Fresh maki sushi selection including: Kappa maki,
salmon, spicy tuna, California, yam tempura rolls
Served with pickled ginger, wasabi, soy sauce

Hummus, tzatziki, baba ghanoush, grilled pita 

Montreal style beef brisket, sauerkraut, gravy  

Basket of house-made artisanal small rolls 

Mushroom and mascarpone ravioli, cacio e pepe
sauce 

Rigatoni arrabbiata, seared chicken, rapini,
cremini mushrooms

Chocolate cream, pureed cauliflower,
cocoa streusel  

Maple bourbon craquelin profiterole

Fresh berries tartlette



GLOBAL TASTER GRAZING

\$99.00 per person (Minimum of 150 guests)

This menu provides twelve (12) hors d'oeuvre portions.

Up to 20% hors d'oeuvres can be tray passed complimentary, otherwise labour charges apply.

ASIAN STATION

Portobello mushroom salad roll bites, sweet chili sauce  

Local tuna tataki, wakame  

Chicken karaage, tsukemono, miso mayo

Assorted vegan sushi rolls  

(presented on lacquered trays)

Assortment of steamed and fried dim sum including:

Har gow (shrimp) (2 pcs)



Shanghai pork dumplings (2pcs)


Served with soy ginger dumpling sauce

Lemongrass chicken potstickers (2pcs), sweet chili sauce

Vegetable spring rolls (1pc), plum sauce 

TASTE OF ITALY

Crema di carciofi e spinaci (artichoke and spinach dip)  

Grilled artisanal bread 

Roast porchetta, salsa verde (contains pork)

Pizza Bianca, rosemary grilled chicken, caramelized onion, ricotta, mozzarella



Strozzapreti pasta, braised short rib Bolognese

Cannellini beans, sundried tomato, spinach, mushroom stufato  

WEST COAST SEAFOOD STATION

Clam and garden vegetable fritter, Old Bay spiced aioli 

Classic shrimp cocktail  

Maple cured BC wild salmon, pickled red onion, cucumber  

SWEETS

Matcha craquelin profiterole

Lemon tartelette, Italian meringue 

Pistachio cherry layer cake  

Dark chocolate pink peppercorn truffle  

ENHANCEMENTS

House-baked artisan bread rolls 

Served with butter

\$20.00 per dozen (Minimum of 5 dozen)

O CANADA!



\$128.00 per person (Minimum of 200 guests)

This menu provides sixteen (16) hors d'oeuvre portions.



Up to 20% hors d'oeuvres can be tray passed complimentary, otherwise labour charges apply.

WEST COAST

Stationed seafood bar including:


Snow crab claws  

Classic shrimp cocktail  

BC gin cured scallop ceviche, mango,
jalapeño  

Tuna tataki, wakame salad  

Grilled Humboldt squid, lemon, caper,
anchovy vinaigrette  

Okanagan chèvre, oven dried tomato, olive
tapenade, basil tart 

Antipasto skewer – Genoa salami, bocconcini,
variety of olives, tomato, pepperoncini

Fresh maki sushi selection including:


Kappa maki, salmon, spicy tuna, California,
yam tempura rolls

Served with pickled ginger, wasabi, soy sauce

PRAIRIES

Alberta braised Angus beef slider, aged cheddar,
caramelized onion

Barbeque duck spring rolls, plum sauce 


Grilled farmer's sausage, grilled onions,
pretzel roll, grainy mustard 

Vegetable spring rolls, plum sauce 

Beet hummus, crispy chickpeas  

Cauliflower hummus, hemp seeds  



CENTRAL CANADA

Spinach and ricotta ravioli, vegetable fumet,
sautéed wild mushrooms, cacio e pepe sauce 

Montreal smoked pastrami, braised cabbage,
gravy

Quiche Lorraine

Pierogies, sauerkraut, sour cream 

Octopus escabeche, local harvest fingerling
potato  

EAST COAST MARITIMES

Sausage roll

Atlantic halibut fish and chips, tartar sauce

Nova Scotia style chowder “sips”

Hard shelled clam fritter, Old Bay spiced aioli 

Smoked Atlantic salmon, baby cucumber slaw 

Hodge-podge, vegetable stew  

Basket of artisanal house-baked bread 

CROSS-CANADA SWEETS


Mini cinnamon beaver tails 

Nanaimo bites  

Quebec maple pecan tart  

Mixed berry panna cotta  

Ice wine dark chocolate truffle  

BC and Quebec artisanal cheeseboard, baguette,
ficelle, water crackers 


EXTRAVAGANZA!



174.00 per person (Minimum of 300 guests)

This menu provides twenty two (22) hors d'oeuvre portions.



Up to 20% hors d'oeuvres can be tray passed complimentary, otherwise labour charges apply.

STEVESON LOCAL SEAFOOD MARKET

Freshly shucked local oysters  

Snow crab claws  


Classic shrimp cocktail  



Bay scallop ceviche, mango, jalapeño, plantain chips (presented individually)  

Tuna tataki, wakame salad  

Served with mignonette, ponzu emulsion, cocktail sauce, wasabi mayo, lemon, lime, a variety of hot sauces

Fried calamari, sriracha aioli

Clam and garden vegetable fritter, Old Bay spiced aioli 

Cedar smoked salmon, maple mustard dressing, pickled radish  

Halibut fish and chips, tartar sauce 

GRANVILLE ISLAND CHARCUTERIE

Local and international cheese and bread bar including:



Oyama meats and sausages – rosemary wild boar, spicy elk, Prosciutto di Parma, traditional air-dried salami

Salt Spring Island Brie, cheddar, Gouda  

Manchego, truffle Pecorino Romano, Stilton  



Served with traditional mostarda, chutneys, mustard, pickled onion, house-marinated olives, cornichons

Beet hummus  



Bee pollen tzatziki  

House-baked artisanal grilled baguette, focaccia, lavash, olive oil, maple black pepper vinaigrette 


CHILLIWACK

Garden harvest salad, blueberries, nutritional yeast, pea shoots, roasted corn, edamame, herb vinaigrette  


Annatto duck confit, local greens, grilled asparagus, sweet turnip, pomegranate pearls, calamansi vinaigrette  

Grilled octopus, habanero aioli, peri peri potatoes  

Corn on the cob  


Smoked spareribs, barbecue sauce 

House-made pizza

Vegetarian - spinach, artichoke, black olives, sundried tomato, feta 

Hawaiian chicken - Bianca sauce, pineapple, grilled chicken, caramelized onion, ricotta, mozzarella

RICHMOND AND SURREY NIGHT MARKET

Twice-cooked pork belly, chili lime sauce, cilantro  

Assortment of steamed and fried dim sum including: Har gow (shrimp) (2pcs), steamed pork dumplings (2pcs)

Served with soy ginger dumpling sauce

Lemongrass chicken potstickers (2pcs), sweet chili sauce

Vegetable spring rolls, plum sauce 

Cauliflower and spinach pakoras, house-made mint chutney 

Chicken tikka masala 

Thai vegetable coconut curry  

Naan bread 

Steamed basmati rice  

GASTOWN

Chef attended

Roasted bison striploin  

Served with blackberry chutney, Bannock,
Foie gras mashed potato, natural jus

Chef attended

Poutine bar - Kennebec fries, gravy, cheese curd


KITSILANO SWEETS

Mango mousse, coconut madeleine

Flourless Italiano cake (chocolate and coffee) 

Hazelnut brown butter macaron   

Matcha craquelin profiterole

Chocolate cream, pureed cauliflower, cocoa
streusel  

ENHANCEMENTS

Assorted vegan sushi rolls 

Fresh maki sushi selection including:

Kappa maki, avocado, vegetable, yam tempura
(presented on lacquered trays)

Served with pickled ginger, wasabi, soy sauce

\$327.00 (Serves 50 guests, 120pcs)

Fresh maki sushi selection including:

Kappa maki, spicy tuna, California rolls
(presented on lacquered trays)

Served with pickled ginger, wasabi, soy sauce

\$428.50 per 120 pieces

Deluxe nigiri sushi assortment including:

Salmon, prawn, ahi tuna, hamachi
(presented on lacquered trays)

Served with pickled ginger, wasabi, soy sauce

\$640.00 per 80 pieces

House-baked artisan bread rolls 

Served with butter

\$20.00 per dozen (Minimum of 5 dozen)



PRE-DINNER SEAFOOD BAR

\$62.00 per person (Minimum of 100 guests)

This menu provides six (6) hors d'œuvre portions.

Shucked local oyster, cocktail sauce, ponzu, lemon [df](#) [gf](#)

Snow crab claws [df](#) [gf](#)

Classic shrimp cocktail [df](#) [gf](#)

Scallop ceviche, mango, jalapeño [df](#) [gf](#)

Tuna tataki, wakame salad [df](#) [gf](#)

Assorted sushi rolls (presented on lacquered trays)

Grilled Humboldt squid, lemon, caper, anchovy
vinaigrette [df](#) [gf](#)

Clam and garden vegetable fritter, Old Bay spiced
aioli [df](#)

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, intolerance or special dietary restriction, please advise your sales and catering team and we would be pleased to accommodate.



Receptions à la Carte

À LA CARTE HORS D'OEUVRES - COLD

Price per dozen / Minimum order of five (5) dozen of any one (1) type.

Up to 20% hors d'oeuvres can be tray passed complimentary, otherwise labour charges apply.

Chili seared prawn crostini, fennel marmalade df	\$64.00
Cold smoked BC sockeye salmon, dark rye, chive cream cheese	\$62.00
Baby scallop ceviche, scallion, mango df gf	\$68.00
Smoked chicken rillettes, rhubarb chutney, bagel crisp df	\$62.00
Torched Wagyu beef tartare, serrano, charcoal aioli, garlic crostini df	\$70.00
Tuna crudo, wasabi avocado mousse, pickled ginger, black sesame cone, salmon roe n	\$70.00
Local beet hummus, vegan caviar, tapioca cracker, local cress gf ve	\$59.00
Spinach, artichoke, ricotta cheese tart, tear drop peppers v	\$62.00
Caprese skewers - bocconcini, basil pesto, kalamata olives, baby tomato gf v	\$59.00
Butternut squash, red pepper and asparagus relish, tapioca cracker, pomegranate molasses gf v	\$57.00
Portobello mushroom salad roll bites, sweet chili sauce gf ve	\$64.00
Vegan California rolls, gluten-free soy sauce gf ve	\$62.00
Shucked local oyster, cocktail sauce, ponzu, lemon gf	\$68.00
Torched Okanagan Brie, Mission figs, house-made mostarada, crips v	\$62.00
Pintxos Matrimonio (Spanish tapas) - anchovies, spinach, pepper, pesto, puff pastry	\$64.00

(Ordered in increments of five (5) dozen)



À LA CARTE HORS D'OEUVRES - HOT

Price per dozen / Minimum order of five (5) dozen of any one (1) type.

Up to 20% hors d'oeuvres can be tray passed complimentary, otherwise labour charges apply.

Prime rib burger sliders, caramelized onion, tomato bacon jam, aged cheddar	\$69.00
Braised beef arancini, sundried tomatoes, parmesan, basil pomodoro	\$69.00
Chicken yakitori skewers, black and white sesame, green onions df gf	\$66.00
Malay chicken skewers, lemongrass, cilantro gf	\$66.00
Clam and garden vegetable fritter, Old Bay spiced aioli df	\$64.00
Seared prawn gyoza, ponzu mayo	\$66.00
Crispy fried prawn, spicy chili sauce df	\$70.00
BBQ duck spring rolls, plum sauce	\$69.00
Crispy vegetable spring rolls, plum sauce v	\$62.00
Vegetable samosa, house-made tamarind sauce ve	\$62.00
Boursin mushroom v	\$57.00
Mini spanakopita, sundried tomato tzatziki v	\$57.00
Mini beef Wellington, braised beef, mushroom duxelles	\$68.00
Garden vegetable sliders, tomato jam ve	\$58.00
Portobellini mushrooms slider, Brie, pesto, spinach ragout	\$64.00
Mini porcini mushroom tart v	\$56.00
House-made plant-based grain and lentil beef wellington, mushroom duxelles ve	\$66.00
Crispy vegetable pakoras, house-made mint chutney ve	\$56.00
Shanghai pork dumplings, soy ginger dumpling sauce df	\$55.00
Chicken dumplings dim sum, soy ginger dumpling sauce df	\$55.00

*Dumplings are presented in bamboo steamer baskets



Receptions Enhancements


Consider upgrading to an action station by adding a chef for \$240.00 (Minimum of 2 hours)

PASTA STATION


\$27.00 per person (Minimum of 100 guests)

Choose two (2) from:

Strozzapreti pasta, braised short rib Bolognese

Mushroom and mascarpone ravioli, cacio e pepe sauce 

Rigatoni arrabiatta, seared chicken, rapini, button mushrooms



Cheese tortellini, mushrooms, parmesan cream sauce 

Truffle mac and cheese, herb crumbs 

EUROPEAN INSPIRATION

\$32.00 per person (Minimum of 100 guests)

Choose two (2) from:

Beef Bourguignon, cipollini onions, carrots, bacon lardons, mushrooms  

Served with herb roasted potato wedges  

Albondigas, charred tomato basil broth  

Served with linguini 

Seafood and chorizo paella, shrimp, mussels, clams, bay scallops

Chicken schnitzel

Served with potato salad, pickled cabbage, Obatzda (beer cheese dip)

Pierogies

Served with grilled bratwurst sausage, bacon bits, sour cream, sauerkraut

ASIAN STATION

\$29.00 per person (Minimum of 100 guests)



Choose one (1) from:

Egg, mushroom, vegetable fried rice  

Jasmine steamed rice  

Vegetable chow mein 

Choose two (2) from:


Stir-fried prawns, bay scallops, onion, peppers, baby corn, bamboo shoots, Thai basil  



Hoisin glazed sticky pork belly 

Sweet and sour chicken 

Korean fried chicken, gochujang 

Beef and vegetable stir-fry 

Thai style vegetable curry with coconut milk  

Mongolian stir fry - plant-based soy curls, onion, peppers, sesame seeds, broccoli, spring onions  

Other Culinary Suggestions

STATIONED RECEPTION ENHANCEMENTS


Juniper cured pork belly, bao bun,
Vietnamese slaw, soy maple reduction
Served warm



\$772.00 (Serves 100 guest)


Consider upgrading to an action station by adding
a chef for **\$240.00 (Minimum of 2 hours)**

Build your own poutine bar
Tater tots, cheese curd, gravy
-or-
Kennebec fries, cheese curd, gravy



Choose one (1) protein:
Braised short rib or Mojo chicken
\$14.50 per person (Minimum of 50 guests)

Build your own vegan poutine bar 
Kennebec fries, vegan gravy, dairy-free cheese
\$16.50 per person (Minimum of 50 guests)


Add BBQ jackfruit  
\$6.50 per person


Fries station
Traditional French fries, curly fries, yam fries 
Served with ketchup, hot sauce, black pepper aioli
\$11.00 per person (Minimum of 50 guests)

Food truck style mac and cheese
Served in a compostable bowl

Traditional mac and cheese 	\$ 9.50
Truffle mac and cheese 	\$ 11.50
Lobster mac and cheese	\$ 16.00

(contains shellfish)
(Minimum order of 50 per any 1 type)


House-made pizza slabs 9" x 15"
(cut into 15 pieces)
Margherita - tomato, bocconcini, mozzarella,
basil oil 



Vegetarian - spinach, artichoke, black olives,
sundried tomato, mozzarella, feta 


Meat lovers - spicy capicola, mushroom, red
onion, provolone, mozzarella


Hawaiian chicken - Bianca sauce, pineapple,
grilled chicken, caramelized onion, ricotta,
mozzarella

\$60.00 per pizza
(Minimum order of 3 per any 1 type)

Gluten-free pizza 12" 
(cut into 8 pieces)
Select any of the pizza slab flavours above
\$27.00 per pizza
(Minimum order of 6 per any 1 type)

Vegan and gluten-free pizza 12"
(cut into 8 pieces)
Spinach, mushroom, artichoke, black
olives, sundried tomato, vegan cheese  
\$29.00 per pizza (Minimum order of 3)



Assorted vegan sushi rolls 
Fresh maki sushi selection including:
Kappa maki, avocado, vegetable, yam
tempura
(presented on lacquered trays)
Served with pickled ginger, wasabi, soy sauce
\$327.00 (Serves 50 guests, 120pcs)

Platter of smoked wild Pacific salmon lox,
rye bread
Served with capers, red onion, whipped cream
cheese 
\$450.00 (Estimate 50 portions)



Fresh maki sushi selection including:
Kappa maki, spicy tuna, California rolls
(presented on lacquered trays)
Served with pickled ginger, wasabi, soy sauce
\$428.50 per 120 pieces

Deluxe nigiri sushi assortment including:
Salmon, prawn, ahi tuna, hamachi
(presented on lacquered trays)
Served with pickled ginger, wasabi, soy sauce
\$640.00 per 80 pieces



Artisanal charcuterie board
Selection of cured, smoked and air-dried
meats, olives, pickles, mustard,
Artisan bread, crackers
Approximately 2oz portion per person
\$24.00 per person (Minimum of 20 guests)


Farmers market crudité, tzatziki,
beet hummus  
\$9.50 per person (Minimum of 20 guests)


Fresh fruit salad, seasonal berries  
\$9.50 per person (Minimum of 20 guests)

One hundred wild prawns, brandy cocktail
sauce  
\$599.00 per 100 pieces

Italian antipasti display
Prosciutto crudo, fennel salami, Sopressata,
marinated bocconcini, Asiago, grilled peppers,
roasted artichokes, house-marinated eggplant,
olives, Parmesan biscotti, artisan breads
\$26.00 per person (Minimum of 50 guests)

Canadian cheese board  
Artisanal local cheeses, dried fruits, house-made
flavoured nuts, chutney, artisan bread, crackers
Approximately 2oz portion per person.
\$23.00 per person (Minimum of 20 guests)

Deluxe charcuterie, local and international
cheese board including:
Prosciutto, truffle salami, Pâté, bresaola
Okanagan goat cheese, St. Agur, French Brie,
Farmhouse Gouda, Asiago, aged Gruyere,
Armstrong cheddar, Manchego Maple praline
nuts, crackers, walnut baguette, parmesan herb
scones 
Approximately 3oz portion per person.
\$31.00 per person (Minimum of 100 guests)

Rosemary and thyme-scented wheel of Brie
baked in puff pastry, caramelized onion,
cranberry chutney, French baguette 
\$234.00 (Serves 25 guests)





SWEET STATIONED ENHANCEMENTS

Make it an action station by adding a chef for \$240.00 (Minimum of 2 hours).

For the best experience, we recommend one (1) chef for up to two hundred (200) guests and an additional chef for events exceeding two hundred (200) guests.

Sundae station

Choice of two (2) flavours of pre scooped:

House-made honey, vanilla gelato  

Belgian chocolate ice cream  

Mango sorbet  

Strawberry sorbet  

Additional custom flavours available upon request

Toppings include:

Marshmallow fluff, seafoam candy, fresh berries, fan wafer, raspberry coulis, roasted white chocolate

\$12.00 per person (Minimum of 100 guests)

Please allow a maximum 30-minute service time or designated pastry chef is required at \$240.00 (minimum of 2 hours).

S'mores redux

Pastry chef preparing:

Torched homemade raspberry, vanilla marshmallows, Belgian chocolate, graham cracker



\$11.25 per person (Minimum of 100 guests)

Designated Pastry Chef is required at \$240.00 (minimum of 2 hours).

Assorted flavours of macarons  

\$54.00 per dozen (Minimum order of 3 dozen)

Milk chocolate passion fruit truffles  

Grand Cru truffles  

Belgian 53% dark chocolate truffles  

\$60.00 per dozen

(Minimum order of 3 dozen per any 1 type)

Our pastry chef's sweet table

Cassis and cocoa craquelin profiterole

Yuzu chocolate bar  

Mango mousse, coconut madeleine

Balsamic vinegar raspberry verrine  

London fog tartelette 

Belgian dark chocolate truffles  

Fresh fruit salad, seasonal berries  

\$18.50 per person (Minimum of 75 guests)

Donut wall

Ring donuts with raspberry glaze, chocolate finish or cinnamon sugar

\$6.25 per person (Minimum of 50 guests)





Dinner



PLATED DINNER

All plated dinners are served with house-baked artisan rolls, freshly brewed Moja Organic coffee and TEALEAVES tea.


Select one (1) item from each course. Prices are per person, based on a minimum of fifty (50) guests.

SALAD

Local greens

Roasted corn, heirloom tomatoes, shaved radish, carrots, nutritional yeast, seasonal berries, citrus vinaigrette  


Fior di latte cheese

Local tomatoes, arugula leaves, basil pistou, aged balsamic reduction  


Pemberton beets

Whipped Okanagan goat cheese, grilled Belgian endives, baby kale, salted oven dried oranges, apple cider vinaigrette  

BC mushroom tart

Olive oil poached tomatoes, whipped ricotta, hand cut greens, espresso balsamic vinaigrette 

Smoked salmon carpaccio

Grainy mustard, caperberries, caviar, house-made chili focaccia crouton, greens, lemon herb vinaigrette 



Albacore tuna

Sesame, jicama, chili ancho glaze, oba leaves, calamansi vinaigrette  


MAIN COURSE

Additional charges apply for menus with more than one (1) entrée selection. Please see your Catering Manager for pricing.

POULTRY

Herb and garlic marinated free range chicken breast
Roasted baby potatoes, celeriac puree, broccolini, other seasonal vegetables, oyster mushroom, grainy mustard jus  

\$83.50

Porcini crusted free range chicken breast
Silky truffle potato purée, braised champagne cabbage, seasonal vegetables, mini bell pepper, persillade jus 

\$87.00

SEAFOOD

Pan seared Mahi mahi

Braised leek, chickpea and fennel fricassee, turmeric cauliflower, green beans, zaatar, herb gastrique  

\$88.00


Pan seared Lois Lake steelhead salmon

Horseradish and preserved lemon risotto, baby carrots, braised kale, crème fraîche, dill emulsion 

\$90.50



SEAFOOD

Roasted sea bass fillet

Celeriac fondue, jicama orange slaw, caramelized shallot, Swiss chard, smoky red wine jus 

\$104.00


Miso marinated Sablefish "Signature Dish"

Leeks and carrot rice cake, baby bok choy, braised shitake mushrooms, baby turnip, sake soy emulsion  

\$108.00

LAMB

Lamb sirloin

Lemon gnocchi, merguez, grilled yellow zucchini, asparagus, charred ratatouille purée, rosemary jus 

\$97.00

Slow braised lamb shank


Herb and cheese polenta, gremolata, roasted parsnips, baby carrots, baby tomato, braising jus

\$97.00

BEEF

Merlot braised boneless Canadian Angus beef
"Signature Dish"

Choose one (1) from:


Creamy horseradish mashed potatoes, broccolini, baby carrot, roasted tomato, Merlot jus 


Ricotta gnocchi, braised kale, herb roasted roots, brown butter jus

\$99.00

Herb buttered Canadian Angus beef tenderloin

Choose one (1) from:

Black truffle potato gratin, roasted turnips, baby carrot, braised kale, bone marrow jus 



Buttermilk and chive whipped potatoes, broccolini, baby carrot, roast tomato, green peppercorn brandy sauce 

\$115.00



DESSERT





Mascarpone tiramisu
Raspberry sauce, roasted white chocolate

Mango coconut panna cotta
Coconut jelly, tapioca  



Lemon calamansi tart
Whipped vanilla marshmallow, thyme honey gel 

Decadent flourless chocolate cake
Dark chocolate, espresso 

UPGRADE YOUR DESSERT ABOVE

Chef's Signature – Trio di dolci
Elderflower panna cotta, strawberry 
Sicilian pistachio olive oil cake, Morello cherry
mousse  
Flourless chocolate Italiano, espresso cream 

Add \$5.00 per person

Chef's Signature Velvet Chocolate Sphere
Yuzu crème légère, local strawberries, matcha
coral sponge, wasabi meringue  
Add \$7.75 per person

PLATED DINNER ENHANCEMENTS

Family style. Served with twelve (12) pieces served on a platter, based on ten (10) guests per table.

Vegan California rolls, gluten-free soy sauce  
\$62.00 per dozen (Minimum order of 5 dozen)

Mini spanakopita, sundried tomato tzatziki 
\$57.00 per dozen (Minimum order of 5 dozen)

Crispy vegetable spring rolls, plum sauce 
\$62.00 per dozen (Minimum order of 5 dozen)








Mini porcini mushroom tart 
\$56.00 per dozen (Minimum order of 5 dozen)

UPGRADE TO A DESSERT BUFFET



Consider changing to a dessert buffet for any of our plated dinner menus to allow your guests to mix and mingle after dinner.



For groups with less than two hundred (200) people, a reduction of the number in the number of selections may be required.


DESSERT BUFFET


Cassis and cocoa craquelin profiterole
Yuzu chocolate bar  
Mango mousse, coconut madeleine
Balsamic vinegar raspberry verrine
London fog tartelette 
Belgian dark chocolate truffles  
Fresh fruit salad, seasonal berries  
\$15.50 per person

ADD TO YOUR DESSERT BUFFET ABOVE

Mini Canadian cheese board  
Artisanal local cheeses, dried fruits, house-made
flavoured nuts, chutney, artisan bread, crackers
\$11.50 per person

Portobello mushroom salad roll bites, sweet
chili sauce  
\$64.00 per dozen (Minimum order of 5 dozen)

Crispy vegetable pakoras, house-made mint
chutney 
\$56.00 per dozen (Minimum order of 5 dozen)



House-baked artisan bread rolls 
Served with butter
\$20.00 per dozen (Minimum order of 5 dozen)

Chef Attended Carving Stations

All carving stations require a chef for \$240.00 (Minimum of 2 hours).

For the best experience, we recommend one (1) chef for up to two hundred (200) guests and an additional chef for events exceeding two hundred (200) guests.

Pepper crusted sirloin of certified Canadian

Angus beef  

Sixty (60) artisan house-baked rolls, natural jus, horseradish, grainy mustard

Approximately 3oz portion per person.

\$875.00 (Serves 60 guests)

Certified Canadian Angus beef striploin  

Sixty (60) artisan house-baked rolls, natural jus, horseradish, grainy mustard

Approximately 3oz portion per person.

\$1020.00 (Serves 60 guests)

Provençal roast lamb legs  

Twenty (20) ciabatta rolls

Dijon mustard, chimichurri sauce, rosemary jus

Approximately 3oz portion per person.



\$299.00 (Serves 20 guests)

Porchetta  

Thirty (30) artisan house-baked rolls, fennel relish

Approximately 3oz portion per person.

\$329.00 (Serves 30 guests)

Mustard crusted free range turkey breast  

Fifteen (15) freshly baked multigrain rolls, cranberry sauce

Approximately 3oz portion per person.

\$193.00 (Serves 15 guests)

Maple-clove mustard ham  

Sixty (60) artisan house-baked rolls, apple sauce, braised red cabbage

Approximately 3oz portion per person.

\$740.00 (Serves 60 guests)

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, intolerance or special dietary restriction, please advise your sales and catering team and we would be pleased to accommodate.












Buffet Dinner





Buffet menu prices are based on one hundred (100) guests to one (1) buffet line ratio.
Additional buffet lines requested are subject to a minimum 20% surcharge.





BURRARD BUFFET







\$113.00 per person (Minimum of 100 guests)







Hearts of romaine, vegetarian Caesar dressing, parmesan croutons (served on the side) 
Orzo salad, peas, artichoke hearts, blanched spinach, pine nuts, basil dressing  
Bean, roasted corn, sweet pepper, arugula, chili lime dressing  
Grilled asparagus, feta, lemon, extra virgin olive oil  

Fresh maki sushi selection including:
Spicy tuna, California, dynamite rolls
Assorted Vegan sushi rolls  
Served with pickled ginger, wasabi, soy sauce

Classic prawn cocktail  
Tuna tataki, wakame  


Black Forest turkey, Irish ham, Prosciutto crudo, grilled chorizo  
Grilled and Roasted zucchini, peppers, eggplant, red onion dressing, marinated bocconcini  

Pastrami spiced beef brisket, pickled cabbage, gravy  
Oven roasted free range chicken breast, jus  
Cheese tortellini, mushrooms, cacio e pepe sauce 
Mushroom lentil loaf, sugo di pomodoro  
Herb and peri peri roasted baby potatoes  
Roasted fresh vegetables  

Nanaimo bites  
Matcha craqueline profilertole
Miso caramel tartlette 
Pistachio cherry layer cake  
Chocolate cream, pureed cauliflower, cocoa streusel  
Fresh fruit salad, seasonal berries  

Freshly brewed Moja organic coffee and TEALEAVES tea









BUFFET ENHANCEMENTS



House-baked artisan bread rolls 
Served with butter
\$20.00 per dozen (Minimum of 5 dozen)



Assorted vegan sushi rolls 
Fresh maki sushi selection including:
Kappa maki, avocado, vegetable, yam tempura (presented on lacquered trays)
Served with pickled ginger, wasabi, soy sauce
\$327.00 (Serves 50 guests, 120pcs)

CELEBRATION BUFFET




\$142.00 per person (Minimum of 200 guests)

Mesclun greens, gem tomatoes, radish, cucumber, champagne vinaigrette  
Heirloom tomatoes, fior di latte, basil, arugula, balsamic  
Harissa marinated organic mushroom salad, arugula, shaved red onion, tomato grapes  
Grilled asparagus, roasted red pepper, feta, lemon dressing  

Cold seafood platter including:
Tiger prawns, Albacore tuna tataki, BC wild smoked salmon, weathervane scallops, snow crab  


Canadian cheese board  
Okanagan goat cheese, French Brie, Farmhouse Gouda, Armstrong cheddar, dried fruit, maple praline nuts, crackers

Montreal steak spiced beef brisket, sauerkraut, pan jus  
Fraser Valley free range chicken breast tomato, herb and olive sauce 
Pan seared Haida Gwaii sablefish fillets, smoky maple chowder 
Yukon gold potato gratin  
Mushroom and mascarpone ravioli, cacio e pepe sauce 
Black chickpea meatballs, fennel, chili, basil marinara sauce  
Seasonal sautéed baby vegetables  

Sweet Table
Cassis and cocoa craquelin profiterole
Yuzu chocolate bar 
Mango mousse, coconut madeleine
Balsamic vinegar raspberry verrine  
London fog tartelette 
Belgian dark chocolate truffles  
Fresh fruit salad, seasonal berries  

Freshly brewed Moja organic coffee and TEALEAVES tea







BUFFET ENHANCEMENT

House-baked artisan bread rolls 
Served with butter
\$20.00 per dozen (Minimum of 5 dozen)







ASIAN FUSION BUFFET












\$147.00 per person (Minimum of 100 guests)


Green beans, fried shallots, fried garlic, red onion, sesame chili dressing  
Spinach salad, baby mandarins, gomae dressing  
Chow mein noodle salad, vegetable, baby corn, sweet soy dressing 
Thai prawn salad, red cabbage, cucumber, mango, cilantro, mint, tamarind sweet chili dressing 

Assortment of steamed and fried dim sum including: Har gow (shrimp) (2pcs), steamed pork dumplings (2pcs)

Served with soy ginger dumpling sauce
Crispy vegetable spring rolls, plum sauce 
Pork belly, lightly pickled cucumber 
Served with hoi sin glaze, bao

Fresh maki sushi selection including:
Spicy tuna, California, dynamite rolls
Served with pickled ginger, wasabi, soy sauce
Cold seafood platter including:
Wild prawns, poached clams, Albacore tuna tataki, Tokyo salmon, scallops  
Served with pickled daikon, wakame, ponzu, cocktail sauce, lemon, limes












Char sui roast pork 
Cantonese style chicken breast, soy, scallion, ginger, garlic, chillies  
Korean roast cod, gochujang, miso, honey  
Braised bok choy, shitake, lily buds  
Egg, vegetable, mushroom fried rice   
Dan dan noodles, oyster mushroom, chili, preserved vegetable 

Yuzu chocolate bar  
Black sesame macaron   
Matcha craquelin profiterole
Miso caramel tartlette 
Plant-based mango mousse  
Fresh fruit salad, seasonal berries  

Freshly brewed Moja organic coffee and TEALEAVES teas

INDIAN CELEBRATION BUFFET

\$132 per person (Minimum of 100 guests)

Mixed greens, shaved pickled beets, shaved cucumber, ginger tamarind dressing  
Bombay channa chaat, red onion, fresh cilantro, mint, tamarind chutney, lemon dressing  
Moong dal and carrot salad, curry leaf, chili, coconut, mustard oil dressing  
Cauliflower and spinach pakoras, house-made mint chutney 
Vegetable samosas 
Masala prawn 65 
Served with mango, mint and tamarind chutney, desi pickle, pappadum  

Butter chicken 
Lamb vindaloo  
Kerala ling cod, curry leaf  
Paneer makhani 
Madras vegetable coconut curry  
Dhal tadka  
Jeera pulao (rice)  
Naan bread 

Gulab jamun, saffron syrup 
Coconut rice pudding, golden raisins, toasted cashews   
Rosewater cream verrine 
Chocolate craquelin profiteroles
Berry tartelettes 
Pistachio cherry layer cake  
Fresh fruit salad, seasonal berries  

Freshly brewed Moja organic coffee and chai

BUFFET ENHANCEMENT



House-baked artisan bread rolls 
Served with butter
\$20.00 per dozen (Minimum of 5 dozen)

Chef Attended Carving Stations

All carving stations require a chef for \$240.00 (Minimum of 2 hours).

For the best experience, we recommend one (1) chef for up to two hundred (200) guests and an additional chef for events exceeding two hundred (200) guests.

Pepper crusted sirloin of certified Canadian

Angus beef  

Sixty (60) artisan house-baked rolls, natural jus, horseradish, grainy mustard

Approximately 3oz portion per person.

\$875.00 (Serves 60 guests)

Certified Canadian Angus beef striploin  

Sixty (60) artisan house-baked rolls, natural jus, horseradish, grainy mustard

Approximately 3oz portion per person.

\$1020.00 (Serves 60 guests)

Provençal roast lamb legs  

Twenty (20) ciabatta rolls

Dijon mustard, chimichurri sauce, rosemary jus

Approximately 3oz portion per person.



\$299.00 (Serves 20 guests)

Porchetta  

Thirty (30) artisan house-baked rolls, fennel relish

Approximately 3oz portion per person.



\$329.00 (Serves 30 guests)

Mustard crusted free range turkey breast  

Fifteen (15) freshly baked multigrain rolls, cranberry sauce

Approximately 3oz portion per person.

\$193.00 (Serves 15 guests)

Maple-clove mustard ham  

Sixty (60) artisan house-baked rolls, apple sauce, braised red cabbage

Approximately 3oz portion per person.

\$740.00 (Serves 60 guests)

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, intolerance or special dietary restriction, please advise your sales and catering team and we would be pleased to accommodate.


Late Night Culinary Suggestions

FOR SERVICE ENDING BY 11:30PM

The maximum time from start of late night meal service to completion is thirty (30) minutes.

Please note that a labour charge will apply to late night orders under \$1,800.00.

Deluxe charcuterie, local and international cheese board including:

Prosciutto, truffle salami, Pâté, bresaola
Okanagan goat cheese, St. Agur, French Brie,
Farmhouse Gouda, Asiago, aged Gruyere,
Armstrong cheddar, Manchego Maple praline
nuts, crackers, walnut baguette, parmesan herb
scones 

Approximately 3oz portion per person.

\$31.00 per person (Minimum of 100 guests)

Fresh maki sushi selection including:

Kappa maki, spicy tuna, California rolls
(presented on lacquered trays)

Served with pickled ginger, wasabi, soy sauce

\$428.50 per 120 pieces

Deluxe nigiri sushi assortment including:

Salmon, prawn, ahi tuna, hamachi

(presented on lacquered trays)

Served with pickled ginger, wasabi, soy sauce

\$640.00 per 80 pieces

Assorted vegan sushi rolls 

Fresh maki sushi selection including:

Kappa maki, avocado, vegetable, yam tempura
(presented on lacquered trays)

Served with pickled ginger, wasabi, soy sauce

\$327.00 (Serves 50 guests, 120pcs)

Build your own poutine bar

Tater tots, cheese curd, gravy

-or-

Kennebec fries, cheese curd, gravy

Choose one (1) protein:

Braised short rib or Mojo chicken

\$14.50 per person (Minimum of 50 guests)

Build your own vegan poutine bar 

Kennebec fries, vegan gravy, dairy-free cheese

\$16.50 per person (Minimum of 50 guests)

Add BBQ jackfruit  

\$6.50 per person

Fries station

Traditional French fries, curly fries, yam fries 

Served with ketchup, hot sauce, black pepper
aioli

\$11.00 per person (Minimum of 50 guests)

Food truck style mac and cheese

Served in a compostable bowl

Traditional mac and cheese  **\$ 9.50**

Truffle mac and cheese  **\$ 11.50**

Lobster mac and cheese **\$ 16.00**

(contains shellfish)

(Minimum order of 50 per any 1 type)


One hundred wild prawns, brandy cocktail


sauce  

\$599.00 per 100 pieces

House-made pizza slabs 9" x 15"

(cut into 15 pieces)

Margherita - tomato, bocconcini, mozzarella, basil oil 

Vegetarian - spinach, artichoke, black olives, sundried tomato, mozzarella, feta 

Meat lovers - spicy capicola, mushroom, red onion, provolone, mozzarella

Hawaiian chicken - Bianca sauce, pineapple, grilled chicken, caramelized onion, ricotta, mozzarella

\$60.00 per pizza

(Minimum order of 3 per any 1 type)

Gluten-free pizza 12" 

(cut into 8 pieces)



Select any of the pizza slab flavors above

\$27.00 per pizza

(Minimum order of 6 per any 1 type)


Vegan and gluten-free pizza 12"

(cut into 8 pieces)

Spinach, mushroom, artichoke, black olives, sundried tomato, vegan cheese  

\$29.00 per pizza (Minimum order of 3)

Platter of smoked wild Pacific salmon lox, rye bread

Served with capers, red onion, whipped cream cheese 

\$450.00 (Estimate 50 portions)

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, intolerance or special dietary restriction, please advise your sales and catering team and we would be pleased to accommodate.



Host Bar Beverages

BAR SELECTIONS

Deluxe brand liquor – 1oz	\$13.00
Premium brand liquor – 1oz	\$11.00
Featured wines – 5oz	\$11.00
Featured beer – 355ml	\$11.00
Olé cocktail – 355ml	\$13.00
Ports, liqueurs, cognac – 1oz	\$12.50

NON-ALCOHOLIC

Soft drinks	\$5.50
Canned North Water	\$6.75
Selected fruit juices	\$5.75
Sparkling mineral water	\$6.25

MARTINIS

Deluxe brand martinis – 2oz	\$19.00
Premium brand martinis – 2oz	\$17.00

PUNCH

Alcohol free fruit punch	\$130.00 per gallon
Rum punch	\$200.00 per gallon
Sangria	\$220.00 per gallon

One (1) gallon offers approximately twenty (20) martini glasses.

WINE LIST

Please speak with your Catering Managers who can assist you in your wine selection.

Beverages for your function may be purchased on either host or non-hosted basis. Should consumption be less than \$500.00 over a four (4) hour period, a bartender charge of \$180.00 will apply.

Catering at the Vancouver Convention Centre

FOOD & BEVERAGE QUALITY STANDARDS

The Vancouver Convention Centre proudly operates a 'scratch' kitchen where everything is prepared in-house with the finest and freshest ingredients, using a wide variety of local products. Our function rooms are licensed premises, and all food and beverages must be exclusively supplied by the Vancouver Convention Centre. Food and beverage products may not be brought into the building from outside; and any food and beverages not consumed may not be taken off the premises.

ENVIRONMENTAL COMMITMENT

As part of our commitment to sustainability, the Vancouver Convention Centre uses fresh local ingredients without additives, avoids canned goods and wherever possible, donates excess food to various local charities and non-profit organizations. Any single-use items (utensils, containers, etc.) used in the facility are biodegradable or recyclable.

PRICES

Food and beverage prices cannot be guaranteed more than ninety (90) days prior to the event. Menu prices are established for ten (10) guests per table for plated functions - if you wish to lower this number additional charges may apply.

Food and Non-Alcoholic Beverages 20% Administrative Fee, 5% GST & 7% PST (on carbonated beverages that contain sugar, natural sweeteners or artificial sweeteners).

Hosted Alcoholic Beverages 20% Administrative Fee, 5% GST & 10% PST (Liquor Sales Tax)

*Please note that GST is calculated on top of the administrative fee.

HOURS OF MEAL SERVICE

Our kitchen and operating departments are prepared and staffed to serve meals to completion that are planned in advance within the time frames noted below. The maximum time from start of service to completion is two (2) hours.

Breakfast: 7:00 AM to 9:00 AM

Lunch: 11:00 AM to 2:00 PM

Dinner: 5:00 PM to 9:00 PM

Receptions: 11:00 AM to 9:00 PM

Please note that we do not relocate food and drink from one meal period or event space to another within our buildings.

MENU PLANNING

To assist with our planning and to allow us to offer our best services, we require that you provide your menu selection and an estimated number of guests thirty (30) days prior to each meal function. After this time, a maximum variance of 20% will be allowed (up to 200 guests) or an attrition penalty may apply, calculated at 50% of the difference in value. The Vancouver Convention Centre may re-assign your event to another event space pending substantial increases or decreases in expected attendance.

Catering at the Vancouver Convention Centre

CHILDREN

For Children under the age of ten (10) years, special plated as well as buffet children's menus are available or they are eligible for a 50% discount off our standard buffet menus.

CHINA SERVICE

In all carpeted service spaces, Exhibit Halls or outdoors on Terraces, china and glassware will automatically be used for all meal services unless compostable/disposable ware is requested by the client or necessary to facilitate service requirements. Additional charges may apply.

WINE / LIQUOR

We can operate a host bar or non-hosted as per your request. You will be responsible for paying for all of your guests' drinks at the host bar, charged on a consumption basis. Alternatively, guests can buy their own drinks at a non-hosted bar. Should consumption be less than \$500.00 over a four (4) hour period, a bartender charge of \$180.00 will apply.

We proudly offer an exclusively British Columbia wine list. Selections from our regular wine list will be charged on consumption basis.

CORKAGE

Under the Vancouver Convention Centre's liquor primary license, all alcoholic beverages served at your event must be purchased via the Vancouver Convention Centre. Any request for wine corkage will be respectfully declined.

TIMES OF ALCOHOL SERVICE

Vancouver Convention Centre's liquor primary license allows service of alcoholic beverages from 11:00 AM to 1:00 AM, seven (7) days a week. Liquor Primary Terms and Conditions require that all patrons leave a liquor primary establishment within half an hour of liquor service ending. Accordingly, your Catering Manager will work with you to coordinate an announcement of "last call" at 12:30 AM, alcohol service stops by 1:00 AM ("hard close" of bars), and guests are asked to clear the event space by 1:30 AM.

GUARANTEED ATTENDANCE

Food and beverage guarantees are due ten (10) business days prior to your event start date. Actual attendance will be billed if it is higher than the original guarantee number, provided that the additional meals have been served.

LABOUR CHARGES

For orders under the listed menu minimum, please speak with your Catering Manager as additional labour charges will apply. For any meal function on a Canadian Statutory Holiday, a menu surcharge of 15% applies to all food and beverage orders.

Catering at the Vancouver Convention Centre

FOOD ALLERGIES AND ALTERNATE DIETARY NEEDS

Handling alternative dietary requests demands careful attention – particularly when it comes to allergies that can result in serious, sometimes life-threatening reactions.

The Vancouver Convention Centre is committed to offering a wide range of food options for all of our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions (such as a food allergy, including intolerance, or other medically restricted diet) and we recognize that many of our guests may also adhere to a vegetarian or vegan diet. Please note the Vancouver Convention Centre will make every effort to accommodate dietary requests pertaining to cultural and medical restrictions with advance notice, to be received no later than the final guarantee deadline.

If at the time of service the number of alternate meals (including vegetarian) required exceeds the number on your dietary list, an additional fee starting at \$40.00 per entrée (exclusive of tax and administrative fee) will be applied. We cannot guarantee that we will be able to meet all requests but we will attempt, to the best of our ability, to satisfy guest's needs.

With the increasing demand of “gluten friendly” and “wheat free” requests, we strongly recommend you anticipate this request by building a small percentage of these items into your order.

Please note that we do not have a separate kitchen to prepare allergen-free items, nor separate dining areas for guests with allergies or intolerances. Thus, it is possible for an allergen to be introduced inadvertently during food preparation, handling or service.

By way of example; the Vancouver Convention Centre will accommodate nut-free and wheat-free alternative meals however, please note that we are not a certified nut or wheat-free facility.

For your information, here is the descriptor we will provide to your guest, along with their dietary allergy/intolerance alternate meal (this will not be given to vegans or vegetarians):

“We strive in our food sourcing, preparation and handling procedures to avoid the introduction of particular allergens into your menu choice, as you requested. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe for people with allergies or intolerance to particular ingredients.”

Please ask your Catering Manager if you require additional information.

Catering at the Vancouver Convention Centre

SURCHARGES FOR NEW ORDERS OR INCREASES

Since we make everything from scratch, we do not carry extra inventory and it takes time to prepare a great quality product. If the guaranteed attendance number is increased after the above deadline, a menu surcharge of 30% will apply on the additional meals, calculated on the original menu price. Any new orders received within ten (10) business days will also be subject to a 30% surcharge of the original menu price, assuming that we are able to accommodate the request. We allow for a 5% "overage" to a maximum of thirty (30) guests which is used to accommodate your guests on-site dietary restrictions which may occur additional charges. Please note that charges will apply to the extra alternate meals served.

DEPOSIT REQUIREMENTS

A 10% deposit is required upon signing of the contract, or due six (6) months prior for conferences and events. A second deposit of 50%, of the contracted amount or planned orders, whichever is higher, is due thirty (30) days prior to your event and the remaining balance ten (10) days prior to the event.

Your Catering Manager will work with you to calculate all of your expected costs and deposit requirements. Any overpayment will be refunded post-event. All deposits are payable by certified cheque, wire transfer or credit card. Please note there is a maximum limit of \$10,000 for credit card payments per event.

See your
event come
to life **HERE.**

Contact information

catered@vancouverconventioncentre.com

+1 604 689-8232

www.vancouverconventioncentre.com

